

Fig Preserve and Goat's Cheese Tart

Ingredients

375g puff pastry
1 egg, beaten
120g Fig Preserve
120g soft goats' cheese
5g chopped rosemary
3-4 ripe figs, cut into wedges (optional)
15g honey

Method

1. Preheat the oven to 180°C. Line a baking sheet with baking paper
2. Roll out the pastry to an 18cm x 30cm rectangle. Brush the top with egg and prick with a fork. Place on baking sheet and bake for 10 minutes. Remove and lay another tray on top, and return to oven for 10 minutes. Remove and allow to cool slightly.
3. Preheat the grill to medium-high
4. Spread Fig Preserve over pastry base, crumble cheese over, sprinkle with rosemary and season. Lay figs on top (if using)
5. Place under grill for 2-3 minutes until cheese is lightly golden. Drizzle with honey. Serve with a green salad